

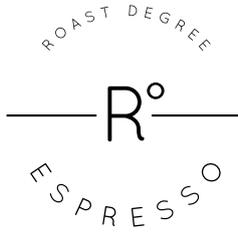
OMAR
&
THE
MARVELLOUS
COFFEE
BIRD

- EST -
2010



WE GIVE THE BEAN
THE RESPECT
IT DESERVES





THE ESPRESSO SHORTLIST

-

WHITE BLEND

BRAZIL | SUMATRA

Chocolate, nuts, caramel.

250g \$15 — 1kg \$45

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BLACK BLEND

ETHIOPIA

Floral, fruity, sweet.

250g \$17.5 — 1kg \$52.5

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KENYA: WEITHAGA

Fragrance: Sweet | Creamy | Floral

Aroma: Caramel | Chocolate | Citrus

Flavour: Cocoa | Nuts | Citrus

VARIETAL: SL28 | SL34 PROCESSING: WASHED

250g \$21 — 1kg \$63

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DRC: WOMEN'S HOPE

Fragrance: Bright | Chocolate | Nuts

Aroma: Bright | Citrus | Cocoa

Flavour: Bright | Tonic Water | Nuts

VARIETAL: BOURBON PROCESSING: SEMI-WASHED

250g \$20.5 — 1kg \$61.5

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BURUNDI: NEMBA

Fragrance: Floral | Sweet | Melon

Aroma: Citrus | Melon | Vibrant

Flavour: Sweet | Caramel | Nuts

VARIETAL: BOURBON PROCESSING: WASHED

250g \$20.5 — 1kg \$61.5

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COLOMBIA: FIDENCIO ORDONEZ

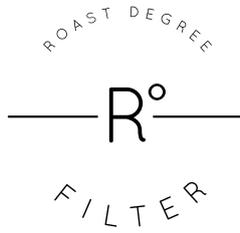
Fragrance: Sweet | Orange | Nuts

Aroma: Sweet | Nuts | Chocolate

Flavour: Nuts | Sweet | Caramel

VARIETAL: CATURRA PROCESSING: WASHED

250g \$21 — 1kg \$63



THE FILTER SHORTLIST

MALAWI: CHINONGO

Fragrance: Sweet | Floral | Toffee

Aroma: Caramel | Nuts | Cocoa

Flavour: Sweet | Caramel | Nuts

VARIETAL: CATIMOR 129 | NYIKA CATIMOR | GESHA PROCESSING: WASHED

250g \$20.5

KENYA: GUAMA

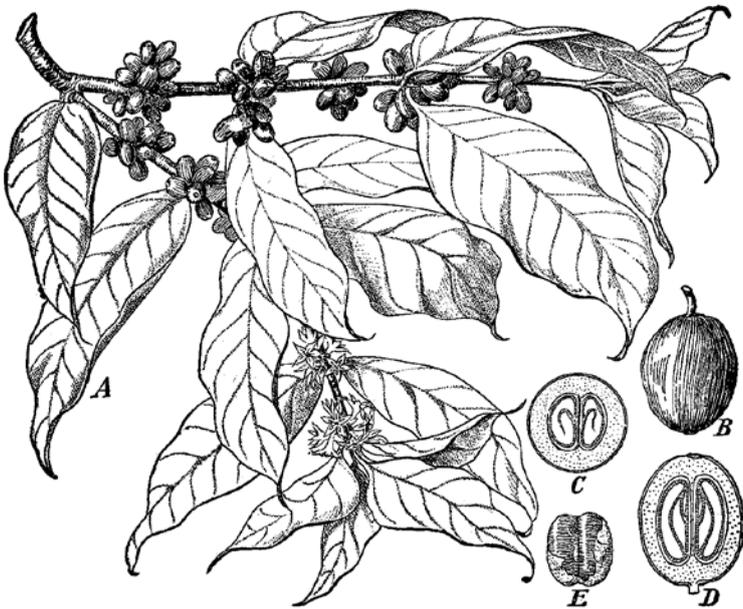
Fragrance: Vibrant | Sweet | Floral

Aroma: Floral | Stone-fruit | Grapefruit

Flavour: Caramel | Chocolate | Mango

VARIETAL: SL28 | SL34 PROCESSING: WASHED

250g \$21



ARTISAN COFFEE ROASTERS

3kg or More?

If you would like to order more than 3kg of coffee, please speak to our wholesale team on 0451 124 124.



WHITE BLEND

Chocolate, nuts, caramel.

BRAZIL

VARIETAL: MONDO NOVO | YELLOW BOURBON | RED CATUAI

PROCESSING: NATURAL

SUMATRA

VARIETAL: S795 | TYPICA | CATURRA

PROCESSING: WET-HULLED (TRIPLE-PICKED)

250g \$15

1kg \$45

COFFEEBIRD.COM.AU

Brazilian Coffee (Minas Gerais - Sul de Minas - Fazenda Serrinha)

Fazenda Serrinha is located in Cerrado, a region in the South of the State of Minas Gerais. Coffee farmers in Cerrado enjoy relatively high altitudes of 1,000 to 1,200 meters above sea level, consistent rainfall and flat terrain. All of these factors contribute to making Cerrado one of the most desirable locations in which to grow coffee.

This particular coffee is exported through Exportadora Guaxupe, one of the many large export companies in Brazil. Their facilities are world class and they have been nothing but accommodating of our requirements when it comes to the sorting, cleaning and storing of our coffee. This is one delicious Brazilian coffee.

Sumatran Coffee (Sipangan Bolon)

This coffee is sourced from the town of Parapat near Lake Toba. The coffee has made its way through a warehouse containing many hand sorting tables, each separating defective and low quality green beans from the beautiful, uniform coffee we always look for. This particular coffee has been through the sorting process 3 times, making it as clean a coffee as you will find from Sumatra.

All our Sumatran coffees are sourced through a small family export company and our good friend Dody Sayhrum from CV Yudi Putra. YP have an extensive network of small micro-mills in the Lake Toba region.





BLACK BLEND

Floral, fruity, sweet.

ETHIOPIA

VARIETAL: HEIRLOOM ETHIOPIA
PROCESSING: WASHED & UNWASHED

250g \$17.5
1kg \$52.5

Ethiopia Tade GG (Washed - Oromia - Shakiso)

Tade GG is a beautiful estate in Shakiso, Oromia. The owner, Tesfaye Bekele, is a trained Agronomist and processes coffee with care and attention. He grows his own coffee trees and also buys cherries from local farmers. When processing, lots are separated by the altitude at which the coffee trees grow. Raised drying beds are covered with a black mesh that allow coffee parchment to dry evenly and slowly. The processed coffee parchment is spread very thinly across this mesh and is mixed regularly to keep the drying process even. Drying coffee is covered with another layer of mesh during the peak heat of the day, which prevents the parchment from cracking due to rapid heating.

Everything about this estate screams quality.

Wonberta (Unwashed - Oromia - Guji zone - Sarisaba Kercha)

Wonberta farm has consistently produced outstanding coffee. The cherries are bought from local markets as well as grown on their own farm. These cherries are picked ripe and left out to dry on raised drying beds. The coffee is spread out very sparingly to allow sufficient airflow between and around the cherries. The cherries are also covered with a shade cloth during the hottest part of the day, to keep the coffee from overheating. The high altitude of the drying station makes for a more even drying process due to the cool conditions, which allow the fruit flavours to shine through.





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WEITHAGA

KENYA

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Fragrance: Sweet | Creamy | Floral
Aroma: Caramel | Chocolate | Citrus
Flavour: Cocoa | Nuts | Citrus

VARIETAL: SL28 | SL34
PROCESSING: WASHED
250g \$21 — 1kg \$63

Weithaga is one of the washing stations that is a member of the New Weithaga Farmers Co-operative Society. This lot is made up of peaberries, which are coffee cherries that produce one seed rather than the usual two. These seeds are shaped like a football as opposed to the usual shape which has a rounded side and a flat side. Peaberry coffee seeds grow at the very tips of branches and are often denser than normal coffee seeds. There is conjecture as to whether the peaberry is a positive or negative mutation. The positive view is that a whole cherry's energy goes to developing one seed instead of two and therefore creates a better seed. The other less optimistic view is that the cherry didn't have enough energy to produce two seeds so only produced one. We always taste coffee without knowing what it is and decided that whatever this coffee is, it's delicious.

In Kenya, all coffees are sold through the Nairobi Coffee Exchange, which is an auction house for coffee. Exporters will attend auctions every day during the harvest period and bid for their desired lots of coffee. This bidding system is a great way to reward high-quality coffees, which can sell for very high prices if the right buyers are involved.

This coffee is pulped, fermented in water, washed and then sun-dried on raised African drying tables. Its flavour is intense and complex.





REBUILD WOMEN'S HOPE

DEMOCRATIC REPUBLIC OF CONGO

Fragrance: Bright | Chocolate | Nuts
Aroma: Bright | Citrus | Cocoa
Flavour: Bright | Tonic Water | Nuts

VARIETAL: BOURBON
PROCESSING: WASHED

250g \$20.5 — 1kg \$61.5



ARTISAN COFFEE ROASTERS

Rebuild Women's Hope is a member of Coffeelac. Coffeelac is a business designed to help rejuvenate the DRC's coffee export industry. It is owned and run by the Nicolaidés family who have been involved in the African coffee industry since 1965. RWH was started by Marceline Budza, who grew up in Bukavu during one of the most violent periods in DRC's history. She was inspired to create RWH to help women take charge of their lives and respond to the daily suffering, persecution, poverty and violation of rights she saw women face in her society. It was born out of the desire to combat this idea, through uniting a group of coffee producing women who are fighting against inequality in women's rights and re-establishing the value of a woman's work. For that reason, RWH works to create a spirit of entrepreneurship and self management in women with the hope of raising the standard of living in their communities and across their nation.

This lot is washed, which means that the coffee cherries are picked when ripe, collected by Coffeelac and taken to the mill. The cherries are pulped with the use of water and then dried, which produces a clean and sweet flavour profile.





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NEMBA

BURUNDI

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Fragrance: Floral | Sweet | Melon
Aroma: Citrus | Melon | Vibrant
Flavour: Sweet | Caramel | Nuts

VARIETAL: BOURBON
PROCESSING: WASHED

250g \$20.5 — 1kg \$61.5



COFFEEBIRD.COM.AU

Nemba washing station is located in Kayanza province, Northern Burundi, near the border with Rwanda. It has beautiful volcanic soil, high altitude and a dry harvesting season, making it an ideal place to grow coffee. The name Nemba stems from the Kirundi word “kunembera”, which means ‘lazy’ and describes the laid-back personalities of the locals. This lot is made up of coffee sourced from over 3000 local coffee farmers spread across 15 neighbouring hills.

This lot is washed in typical African style, which involves a long period of wet fermentation. This process helps to deliver standout floral and fruit flavours with elegance.





FIDENCIO ORDONEZ
COLOMBIA

Fragrance: Sweet | Orange | Nuts
Aroma: Sweet | Nuts | Chocolate
Flavour: Nuts | Sweet | Caramel

VARIETAL: CATURRA

PROCESSING: WASHED

250g \$21 — 1kg \$63



ARTISAN COFFEE ROASTERS

This particular lot was produced by Fidencio Ordonez. Cherries are picked at their peak ripeness before being exposed to a 30 hour period of dry fermentation. This means that the coffee cherries are left to sit in a tank without being covered by water. This allows the fruit to influence the flavour of the coffee seeds before being pulped. After 30 hours the coffee fruit is removed from the seeds, which are then spread across a concrete patio to dry. The coffee is spread thinly and stirred regularly to ensure a slow and even drying.

This coffee is rich and sweet with flavours of nuts and caramel.





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CHINONGO

MALAWI

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Fragrance: Sweet | Floral | Toffee
Aroma: Caramel | Nuts | Cocoa
Flavour: Sweet | Caramel | Nuts

VARIETAL: CATIMOR 129 | NYIKA CATIMOR | GESHA

PROCESSING: WASHED

250g \$20.5

COFFEEBIRD.COM.AU



This particular lot was produced by the Chinongo Washing Station, which is a member of the Mzuzu Coffee Planters Co-operative Union.

Chinongo is located in the Misuku Foothills near the Songwe River, which is the natural border between Malawi and Tanzania. The varieties that make up this lot are Catimor 129, Nyika Catimor and the world renowned Gesha. Catimors are a hybrid of Arabica and Robusta, which produce a balance of good disease resistance, high yield and tasty coffee. The Nyika Catimor is a dwarf version of the Catimor varietal. Gesha, on the other hand, is a rare coffee varietal taken from Gesha town in Ethiopia. It only grows well at very high elevations where climates are cooler and diseases are less of a problem. Gesha has become famous for its distinctly floral aroma and complex flavour.

This lot is washed, which produces a beautifully clean and complex flavour profile.





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GUAMA

KENYA

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Fragrance: Vibrant | Sweet | Floral
Aroma: Floral | Stone-fruit | Grapefruit
Flavour: Caramel | Chocolate | Mango

VARIETAL: SL28 | SL34
PROCESSING: WASHED

250g \$21

Guama Washing Station is a member of Baragwi Farmers Co-operative, which operates in Western Kirinyaga. This region produces some of our favourite coffees coming out of Kenya. The average member of Baragwi has 86 coffee trees and has adopted inter-cropping to increase the biodiversity of the region and the financial security of the farms. The other crops grown are grevillea, macadamia and banana.

This lot is washed in typical African style, which involves a long period of wet fermentation. The process has freshly picked, ripe cherries being pulped immediately after picking and then sitting in a tank of water for up to 72 hours. The wet fermentation method enables a slower breakdown of the coffee fruit due to a lack of oxygen and cooler, more stable temperatures. This delivers vibrant floral and fruit flavours with high intensity.

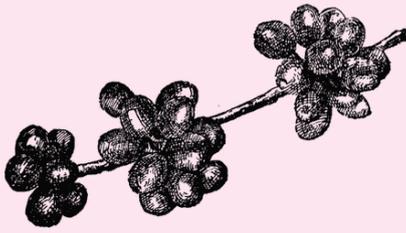
ARTISAN COFFEE ROASTERS





QUALITY OBSESSED
BOUTIQUE COFFEE
ROASTERS





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